

1856



Inventing

Fermmenting Vals

RECORDED

A.D. 1856 N° 2775.

Manufacture of Artificial Wines, &c.

LETTERS PATENT to Richard Archibald Brooman, of 166, Fleet Street, in the City of London, Patent Agent, for the Invention of "IMPROVEMENTS IN THE MANUFACTURE OF ARTIFICIAL WINES, OR BEVERAGES TO BE SUBSTITUTED FOR WINES, AND IN APPARATUS FOR AIDING FERMENTATION."—A communication.

Sealed the 19th May 1857, and dated the 22nd November 1856.

PROVISIONAL SPECIFICATION left by the said Richard Archibald Brooman at the Office of the Commissioners of Patents, with his Petition, on the 22nd November 1856.

I, RICHARD ARCHIBALD BROOMAN, of 166, Fleet Street, in the City of London, Patent Agent, do hereby declare the nature of the said Invention for "IMPROVEMENTS IN THE MANUFACTURE OF ARTIFICIAL WINES, OR BEVERAGES TO BE SUBSTITUTED FOR WINES, AND IN APPARATUS FOR AIDING FERMENTATION," (communicated to me by a foreigner residing abroad,) to be as follows:—

This Invention consists in mixing with water, as a basis, sugar, cream of tartar, tartaric acid, and yeast, with iris, coriander, elder, cloves, or other similar vegetable flavoring matters, and a light or dark vegetable coloring matter; and in raising the mixture to such a temperature as will keep it at a state of vinous fermentation; and when the fermentation is about to cease, in allowing the temperature to fall gradually.

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The Invention also consists in an apparatus for aiding or inducing fermentation in fermentable liquors. At and through the bottom of the vessel containing the liquor to be fermented, I introduce a steam chest with two pipes, one leading to the atmosphere and the other from a vessel containing water or other liquid from which steam is evaporated. 5

To make a light wine, I take, for example, water, sugar, tartaric acid, cream of tartar, iris, coriander, elder, cloves, yeast, and color it with cashoo (cachou).

For a red wine, water, sugar, tartaric acid, cream of tartar, cashoo (cachou), gall-nut, iris, coriander, elder, cloves, yeast, and danewort. 10

I place one or other of these sets of ingredients in a suitable vessel, assist the vinous fermentation therein in the manner herein-before described, or by heat otherwise applied, filter, draw off into casks, keep at a gentle temperature, which is allowed gradually to diminish, when the wine or drink is bottled off. For any one of the substances mentioned as employed any cor- 15
responding equivalent may be used.

SPECIFICATION in pursuance of the conditions of the Letters Patent, filed by the said Richard Archibald Brooman in the Great Seal Patent Office on the 21st May 1857.

TO ALL TO WHOM THESE PRESENTS SHALL COME, I, RICHARD 20
ARCHIBALD BROOMAN, of 166, Fleet Street, in the City of London, Patent Agent, send greeting.

WHEREAS Her most Excellent Majesty Queen Victoria, by Her Letters Patent, bearing date the Twenty-second day of November, in the year of our Lord One thousand eight hundred and fifty-six, in the twentieth year of Her 25
reign, did, for Herself, Her heirs and successors, give and grant unto me, the said Richard Archibald Brooman, Her special licence that I, the said Richard Archibald Brooman, my executors, administrators, and assigns, or such others as I, the said Richard Archibald Brooman, my executors, adminis- 30
trators, and assigns, should at any time agree with, and no others, from time to time and at all times thereafter during the term therein expressed, should and lawfully might make, use, exercise, and vend, within the United Kingdom of Great Britain and Ireland, the Channel Islands, and Isle of Man, an Invention for "IMPROVEMENTS IN THE MANUFACTURE OF ARTIFICIAL WINES, OR BEVERAGES TO BE SUBSTITUTED FOR WINES, AND IN APPARATUS FOR AIDING 35
FERMENTATION," (communicated to me by a foreigner residing abroad,) upon

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the condition (amongst others) that I, the said Richard Archibald Brooman, my executors or administrators, by an instrument in writing under my, or their, or one of their hands and seals, should particularly describe and ascertain the nature of the said Invention, and in what manner the same was to be performed, and cause the same to be filed in the Great Seal Patent Office within six calendar months next and immediately after the date of the said Letters Patent.

NOW KNOW YE, that I, the said Richard Archibald Brooman, do hereby declare the nature of the said Invention, and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement thereof, reference being had to the Drawings hereunto annexed, that is to say:—

This Invention consists in mixing with water, as a basis, sugar, cream of tartar, tartaric acid, and yeast, with iris, coriander, elder, cloves, or other similar flavoring matters, and a light or dark vegetable coloring matter; and in raising the mixture to such a temperature as will keep it at a state of vinous fermentation; and when the fermentation is about to cease, allowing the temperature to fall gradually.

The Invention also consists in an apparatus for aiding or inducing fermentation in fermentable liquors.

To make a light wine, I take, for example, the following materials, and in the following proportions:—To every twenty gallons of water I add of sugar (white or coarse) about 30 lbs.; tartaric acid, $3\frac{1}{2}$ oz.; cream of tartar, 7 oz.; iris, coriander, elder, and cloves, $\frac{7}{10}$ oz.; brewers' yeast, 7 oz.; and cachoo (*cachou*), $1\frac{1}{2}$ oz.

To make a red wine, I add to every twenty gallons of water, sugar (white or coarse), about 30 lbs.; tartaric acid, $3\frac{1}{2}$ oz.; cream of tartar, 7 oz.; cachoo (*cachou*) and gall nuts, $1\frac{3}{4}$ oz.; iris, coriander, elder, and cloves, $\frac{7}{10}$ oz.; brewers' yeast, 7 oz.; and elder berries, 2 lbs.

In both cases the quantity of sugar should be varied according to the quantity of alcohol required in the wine, the quantity of flavouring materials according to the kind of wine which it is desired to imitate, and the quantity of yeast according as a sweet or a rough wine is desired.

In the Drawing hereunto annexed is represented the improved apparatus which constitutes part of this Invention.

Figure 1 is a sectional elevation; and Figure 2 a horizontal view. At the bottom of the vessel A, which rests upon the supports B, B, and which is to contain the mixed materials, is introduced the steam chest C, into which the two pipes D and D¹ open; the first, D opening at the other end into the

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atmosphere, and the second, D¹, having let into its other end the pipe E, leading from the steam boiler F, heated by the furnace G. Steam being generated in the boiler F, passes through the pipe E into the steam chest C, and there transmitting its heat to the mixture in the vessel A, raises the same to and keeps it at about 112° Fahrenheit, which may be ascertained 5 and maintained by any known means. When the fermentation has nearly ceased, the liquor is drawn and bottled for use.

Any one or more of the substances herein-before mentioned as constituents of the improved wines or beverages may have another or others of like qualities substituted for it or them, and the mode of heating the fermenting liquor may 10 be replaced by any other suitable method.

And having now described the nature of the said Invention, and in what manner the same is to be performed, I declare that I claim,—

First, the manufacture of artificial wines or beverages to be substituted for wines, as herein-before described. 15

Second, the apparatus for aiding fermentation, herein-before described, and represented in the Drawings hereunto annexed.

In witness whereof, I, the said Richard Archibald Brooman, have hereunto set my hand and seal, this Twentieth day of May, One thousand eight hundred and fifty-seven. 20

R. A. BROOMAN. (L.S.)

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